



STEINHAUS

ALTO ADIGE

ALTO ADIGE D.O.C. PINOT NERO ROSATO

APPELLATION: Alto Adige D.O.C.

GRAPE: 100% Pinot Nero

VINEYARD EXPOSURE: West, at an altitude of 600 metres above sea level, in a spot overlooking the Val d'Adige

SOIL COMPOSITION: Of moraine origin, with a fair amount of heavy stone

YIELD PER HECTARE: 6.0 tonnes

HARVEST: By hand into 20 kg crates with subsequent selection of the best grapes

HARVESTING PERIOD: From mid-September

VINIFICATION AND AGEING: The freshly harvested grapes undergo soft pressing. This is followed by maceration on skins for about six hours. Fermentation takes place in temperature-controlled steel tanks. The wine then rests on its fine lees throughout the winter and is then bottled the following spring

COLOUR: Pale pink

BOUQUET: Floral notes of rose petals

PALATE: Crisp, savoury and fruity

ALCOHOL CONTENT: 12,5% vol.

BOTTLE: Clear glass Borgognotta

CLOSURE: Natural cork

RECOMMENDED GLASS: White wine glass

SERVING TEMPERATURE: 8 - 10°C

GASTRONOMIC PAIRINGS: Excellent as an aperitif and accompanied by fish-based starters. Ideal with white meat dishes



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